



The City of Greenville, South Carolina
Public Notice

To: Property Owners, Owners of property located within 300 feet of the following Applications, and Neighborhood Association Representatives
From: Planning & Development Division
Subject: Conditional Use Applications for Administrative Review
Date: May 11, 2016

The following applications are currently under review by the Planning & Development Division:

- A. CU 16-306.** Application by MJCC of Clemson LLC dba "Moe Joe Coffee and Music House" for a Conditional Use Permit to operate a restaurant until 2 AM at **20 S Main St**, in the C-4, Central Business District (TM# 0001000300400)
- B. CU 16-310.** Application by STBT Acquisition SIP LLC dba "SIP Tasting Room and Rooftop Lounge" for a Conditional Use Permit to operate a bar until 2 AM at **103 N Main St, Suite 400 (rooftop)**, in the C-4, Central Business District (TM# 0001000100600)
- C. CU 16-312.** Application by STBT Acquisition TGR LLC dba "The Green Room" for a Conditional Use Permit to operate a restaurant and bar until 2 AM at **116 N Main St**, in the C-4, Central Business District (TM# 0001000600301)
- D. CU 16-313.** Application by MB Upstate Hospitality LLC dba "Big Mike's" for a Conditional Use Permit to operate a bar / nightclub until 2 AM at **1243 S Pleasantburg Dr**, in a C-3 Regional Commercial District (TM# M015030200600)
- E. CU 16-314.** Application by Joe Clarke with "Vault & Vator" for a Conditional Use Permit to establish a bar operating until 2 AM at **655 S Main St, Suite 100**, in the C-4, Central Business District (TM# 0089000101100)

You are invited to review documents relating to the applications on file in the Planning and Development office on the 5th floor of City Hall, 206 South Main Street, Greenville, between 8:00 AM and 5:00 PM, Monday through Friday. Some documents may also be reviewed online at www.greenvillesc.gov/1182/Conditional-Use-Submissions. For assistance, call the office at 864.467.4476.

A public comment period for these applications is open for 15 calendar days from the date of this letter. Written comments may be submitted to:

City of Greenville
Planning & Development
PO Box 2207
Greenville, SC 29602

Fax: 864.467.4510
Email: planning@greenvillesc.gov

Please reference the application number and include your name, address, and contact information on all correspondence. Comments received prior to a decision will be made part of the public record.

The Administrator will make a decision as to whether the request conforms, or does not conform, to the criteria enumerated in the application and found in Section 19-2.3.6 of the City Code. If a request is granted, conditions of approval may be included in order to address any related impacts of the use. Upon approval, Staff will prepare a Conditional Use Permit which shall be maintained on the premises with other related inspection, licensing, and occupancy information.

Notice of the Decision will be posted to www.greenvillesc.gov/1182/Conditional-Use-Submissions. Anyone having a substantial interest affected by the Decision may appeal by filing a written notice and application form to the City of Greenville Board of Zoning Appeals within ten (10) business days of the date of the Decision.

Application # <u>CU 16-312</u>	Fees Paid _____
Date Received: <u>5/9/16</u>	Accepted by <u>NS</u>
Date deemed complete _____	App Deny Conditions _____



APPLICATION FOR CONDITIONAL USE CITY OF GREENVILLE, SOUTH CAROLINA

APPLICANT / PERMITTEE: The Accorcom STBT Acquisition TGR
*Operator of the proposed use; Name Title / Organization
 permit may be limited to this entity. Restaurant & Bar

APPLICANT'S REPRESENTATIVE: Missy Lellis Global Consultants & Taxpayer Services Inc.
(Optional) Name Title / Organization

MAILING ADDRESS: 139 Grace Dr. Easley SC 29640
PHONE: 864-551-2602 **EMAIL:** Missy@gbcs01.com

PROPERTY OWNER: Phillip Whisnand
MAILING ADDRESS: 100 E N. Street Greenville SC 29602 or P.O. Box 2163 Greenville SC 29602
PHONE: 864-235-3898 **EMAIL:** Missy@gbcs01.com

PROPERTY INFORMATION

STREET ADDRESS: 116 W. Main St. Greenville SC 29601
TAX PARCEL #: 0001000600301 **ACREAGE:** _____ **ZONING DESIGNATION:** C4

REQUEST

Refer to Article 19-4, Use Regulations, of the Land Management Ordinance (www.municode.com/library/)

DESCRIPTION OF PROPOSED LAND USE: Restaurant / Bar open until 2am

INSTRUCTIONS

1. The application and fee, made payable to the City of Greenville, must be submitted to the planning and development office during normal business hours.
2. The applicant/owner must respond to the "standards" questions on page 2 of this application (you must answer "why" you believe the application meets the tests for the granting of a conditional use). See also Section 19-2.3.6, *Conditional Use Permit*, for additional information. You may attach a separate sheet addressing these questions.
3. For conditional use requests for nightclubs/bars, event venues, or businesses operating after midnight, the applicant must also submit the Zoning Compliance Application for Establishments Serving Beer, Wine, or Liquor.

4. You must attach a scaled drawing of the property that reflects, at a minimum, the following: (a) property lines, existing buildings, and other relevant site improvements; (b) the nature (and dimensions) of the proposed development (activity); (c) existing buildings and other relevant site improvements on adjacent properties; and, (d) topographic, natural features, etc. relevant to the requested special exception.

5. You must attach the required application fee: \$250.00

6. The administrator will review the application for "sufficiency" pursuant to *Section 19-2.2.6, Determination of Sufficiency*, prior to routing the application for staff review. If the application is determined to be "insufficient", the administrator will contact the applicant to request that the applicant resolve the deficiencies. *You are encouraged to schedule an application conference with a planner, who will review your application for "sufficiency" at the time it is submitted. Call (864) 467-4476 to schedule an appointment.*

7. Please read carefully: The applicant and property owner affirm that all information submitted with this application; including any/all supplemental information is true and correct to the best of their knowledge and they have provided full disclosure of the relevant facts.

In addition the applicant affirms that the applicant or someone acting on the applicant's behalf has made a reasonable effort to determine whether a deed or other document places one or more restrictions on the property that preclude or impede the intended use and has found no record of such a restriction.

If the planning office by separate inquiry determines that such a restriction exists, it shall notify the applicant and advise them to withdraw or modify the application in a timely manner, or act to have the restriction terminated or waived.

To that end, the applicant hereby affirms that the tract or parcel of land subject of the attached application is _____ or is not _____ restricted by any recorded covenant that is contrary to, conflicts with, or prohibits the requested activity.

Shannon G. Butler

APPLICANT SIGNATURE

5/9/14

DATE

Phil [Signature]

PROPERTY OWNER SIGNATURE

5/9/14

DATE

Applicant Response To
Section 19-2.3.6(D), Standards - Conditional Use Permit

(You may attach a separate sheet)

1. Describe the ways in which the proposal complies with the goals, policies, and standards of the ordinance and, in particular, with the standards of *Section 19-4.3, Use Specific Standards*.

Comply with previous ownership.

2. Describe the ways in which the infrastructure (roads, potable water, sewerage, schools, parks, police, fire, and emergency facilities) capacity is adequate to serve the proposed conditional use.

existing Building & Business.



city of greenville

Zoning Compliance Application

Establishments Serving Beer, Wine, Or Liquor

Applicant

Name The Greenroom Phone 864-602-8245
 Mailing Address 116 N Main St. Greenville SC 29601
 Email missy@gba301.com
 Signature of Applicant Sharon S. Gustin Date 5/9/14

Property Owner

Name Phillip W. Wainwright Phone 864-235-3598
 Mailing Address 1 Po Box 2163 Greenville SC 29602
 Email missy@gba301.com
 Signature of Property Owner Phillip W. Wainwright Date 5/9/14

Property Information

Address 116 N. Main St. Greenville SC 29601
 TMS# 0001000600301 Zoning District Designation C4

Description of Proposed Use

Provide details for each of the following, as applicable, on a separate sheet:

Operating Plan

1. Type of Use (Restaurant, Nightclub, Event Venue, Etc.)
2. Days and Hours of Operation
3. Staffing Schedule
4. Kitchen Equipment Schedule
5. Menu and Hours of Food Service
6. Parking for Customers and Employees
7. Designated Smoking Area
8. Type of Entertainment and Duration
9. Closing / "Last Call" Procedures

Security Procedures

1. Number and Type of Designated Security Staff
2. Training / Certification of Staff
3. Specific Duties / Responsibilities of Staff
4. Entry / Exit / Re-Entry Procedures
5. Crowd Management
6. Crime Prevention through Environmental Design (CPTED)

Seating Plan

1. Provide a floor plan, drawn to scale, by a registered South Carolina architect. The plan must demonstrate the proposed occupancy with calculations based on the current adopted building code.
2. Schedule a feasibility inspection of the property: 864.467.4457

Business Plan

1. Business Plan Summary: Target Audience, Theme, Objectives / Goals
2. Projected Revenue: % Alcohol Vs. Food Sales
3. Fees For Entry / Membership / Entertainment
4. Status Of City Business License Application
5. Status Of SCDHEC 'Retail Food Establishment' Permit, If Applicable
6. Status Of Abl-901 Application To SC Department Of Revenue
7. Provide Documentation That Sled Requirements Have Been Met

Revised 9/8/14

No. 5125 P. 3

MAY 10, 2016 3:07PM



city of greenville

Provide a response for each of the following:

1. Describe the ways in which the proposed use is consistent with the comprehensive plan.

This Location has remained same business
Just change of ownership.
Hours Remain From 11am-2pm

2. Describe the ways in which the request is appropriate for its location and is compatible with the character of existing and permitted uses of surrounding lands and will not reduce the property values thereof.

This Location is Continence Existing Use.

3. Describe the ways in which the request will minimize adverse effects on adjacent lands including: visual impacts; service delivery; parking and loading; odors; noise; glare; and, vibration. Describe the ways in which the request will not create a nuisance.

Refer to Security Protocol.
Notice will be Occupied Consistent
With previous ownership

Meet With the Technical Advisory Committee

Applications for Zoning Compliance will be reviewed by the Technical Advisory Committee (TAC), a City Staff committee comprised of representatives from the following City Departments and appointed by the City Manager:

Building Codes and Inspections
Business Licensing
Economic Development
Public Information and Events

Police
Fire
Planning
Legal

The Technical Advisory Committee convenes once-a-month to meet with Applicants and review Conditional Use Permit applications that may be granted by the Zoning Administrator. This process promotes a more comprehensive understanding of the Applicant's proposal, which in turn conveys a more comprehensive understanding of the multiple Departments' operating requirements and expectations.

The Applicant, Business Owner, and Property Owner (if different) are required to attend a regularly scheduled TAC meeting prior to granting a Conditional Use Permit. Managers and anyone involved in operating the business are also encouraged to attend. The meeting date, time, and exact location within City Hall will be confirmed upon submittal of this application to the Planning and Development office on the 5th floor of City Hall.

The Greenroom

Phone: 864-621-8245

Operation Plan

- Type of Business is Restaurant/Bar
- Hours of operation are Monday through Sunday 11:00am through 2:00am.
- Staffing Schedule will Monday Through Sunday 3:00pm through 2:00am.
- Kitchen Equipment Schedule; 11:00am-2:00Am
- Menu and Hours of Food Service; See Attached Menu
- Parking for Customers and Employees; In Parking Garage or Street
- Type of Entertainment and Duration; None
- Closing/" Last Call" Procedures; 1:30am

Security Procedures

- Number and Type of Designated Security staff; one person at Door Checking ID
- Specific Duties/Responsibility of staff; Cook-Kitchen, cleaning. Bartender-Serving alcohol and checking customer's ID. Waitress-Serving Alcohol and checking customer's ID
- Entry/Exit/Re-Entry Procedures; Front Door, will attach seating and Life Safety Plan
- Crowd Management; Uniform Security
- Crime Prevention through Environmental Design; Building Secured by alarm and secured by Greenville County Police Department. ID Check to avoid and kind of serving to underage drinking

Business Plan

- Projected Revenue: % Alcohol Vs. Food sales; Alcohol 38% and Food 32%
Fees for Entry / Membership/Entertainment No Fee's
- Status of City Business License Application; Submitted and pending approval based on the results of this application
- Status of SCDHEC 'Retail Food Establishment' Permit; applied and awaiting inspection approval
- Status of ABL-901 Application to SC Dept. Of Revenue – Applies For
- Provided Documents for sled; See Attached

115 N Main St
Greenville, SC 29601
864 335 8222
tgrupstate.com
facebook.com/TGRUpstate

The Green Room

M-F 11am to Close
S-S 9am to Close
*Additional Weekend Brunch Menu
9am-3pm*

ALL DAY MENU

Starters

Fried Green Tomatoes 12

A southern delicacy topped with a herbed cream cheese and red pepper relish

Braised Short Rib Tacos 10

Wonton taco shell filled with sushi rice, braised short rib and drizzled with chipotle aioli on a bed of guacamole

Spinach Artichoke Dip 9

Creamy hot dip sprinkled with bread crumb sand served with grilled pita chips

Ahi Tuna Tacos 10

Wonton taco shell filled with sushi rice, diced Ahi tuna with a mango slaw on a bed of guacamole

Salads and Soups

Add chicken or shrimp 6, filet tips or salmon 7

The Green Room Salad 11

Fresh local greens accompanied with gorgonzola cheese, candied walnuts, dried cranberries, sliced granny smith apples and served with our black mission fig balsamic dressing

Angus Steak Salad 14

Medium rare cuts of filet mignon and stewed mushrooms on top of fresh greens with gorgonzola, diced tomatoes served with chipotle ranch and frits

Crispy Chicken Club Salad 12

Lightly breaded chicken strips accompanied with avocado, bacon crumbles, diced tomatoes, a hardboiled egg served with honey mustard dressing

Caesar Salad 10

Fresh romaine lettuce tossed with classic caesar dressing and topped with house made croutons and shaved parmesan

Cauliflower Gorgonzola Soup 7

curried golden raisins

Soup du jour-Inquire with your server 8

Sandwiches

choice of chips, fries, or sweet potato fries or for \$2 try our parmesan truffle fries

Farmhouse Burger* 13

½ Pound Angus Burger with Fried Green Tomatoes, a sunny side up egg, provolone cheese and topped with two pieces of bacon served on a potato bun

Chicken Sandwich 11

Fried or Grilled chicken breast served on a fresh, house-baked potato bun and topped with lettuce, tomato, and shaved red onions

French Dip 10

Tender beef sliced thin, smothered with Provolone cheese and caramelized onions and paired with savory jus

Meatloaf Sub 10

Our famous meatloaf served on a hoagie with marinara with melted provolone on top

Shrimp Po' Boy 12

Fried shrimp loaded into a hoagie roll, topped with romaine lettuce, tomato, and house-made remoulade

Tuscan Chicken Melt 9

Herb roasted chicken breast topped with artichoke hearts, tomatoes, fresh mozzarella, and pesto sauce



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S-S 9am to Close
Additional Weekend Brunch Menu
9am-3pm

ALL DAY MENU

Entrees

TGR Meatloaf 18

A signature dish for the foodies and the hungry as this sweet chipotle glazed meatloaf is served with jalapeno mac and cheese and creamed bacon green peas

Filet Mignon* 23/31

Center cut 4oz/8oz filet seared in high heat pans and served with roasted garlic mashed potatoes, haircot verts and finished with a red wine demi glaze

Braised Beef Short Rib 22

Short ribs are slow cooked and topped with a red wine demi glaze served with a sunchoke puree and tempura fried mushrooms

Chesapeake Crab Cakes 25

Two sautéed crab cakes served with *The Lusty Monk* mustard sauce accompanied with garlic mashed potatoes and bacon brussels spouts

Blackened Scottish Salmon 24

Fresh 6oz blackened salmon filet served on caramelized onion grits, seasonal vegetables and finished with a green tomato relish

TGR Shrimp and Grits 17

Seared shrimp and andouille sausage topped with vanilla butter, poured over stone ground grits

Inquire with your server about our seasonal desserts

Weekend Brunch

Only Served Weekends 9am – 3pm

The Green Room Breakfast* 12

Two eggs any style served with apple-smoked bacon and choice of house potatoes or grits and toast

Stuffed French Toast 11

Thick bread stuffed with raspberry cream cheese and coated with frosted flakes and served with three sausage links

Tarragon, Tomato, Feta Cheese Omelet* 10

Served with side your choice of side

Bacon Cheddar Omelet* 10

Served with side your choice of side

Classic Eggs Benedict* 11

Two poached eggs & Canadian bacon on top of an English muffin all covered with a hollandaise sauce and served with your choice of side

Crab Benedict* 13

Two poached eggs on top of fried green tomatoes & crab cakes with a spicy hollandaise sauce and served with your choice of side

Breakfast Sandwich* 9

Two eggs, Bacon and your choice of bread and cheese: Cheddar, American, Havarti, or Provolone and your choice of side

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

